STARTERS
DEVILED EGGS  Sugar-cured bacon, homemade pickle relish  11
CRAB CAKE  Pan-seared, fresh mango-jalapeño, and Dijon mustard sauce  17
TUNA STACK  Ahi, avocado, mango, Sriracha aioli, and sesame wontons  16
WHISKEY SHRIMP ON COUNTRY TOAST  Dijon beurre blanc sauce  17
STEAK ROLLS  Chimichurri, spicy ranch  13
HOT CHICKEN BISCUITS  Our version of a Nashville favorite on homemade Southern biscuits  13

SOUPS & SALADS
FRENCH ONION SOUP  Caramelized onions, crouton and melted Gruyère cheese baked in a traditional soup crock  9
NEW ENGLAND LOBSTER BISQUE  Sherry garnish. Cup  9
HOUSE SALAD  Rustic croutons, hard-boiled egg, cucumbers, hickory-smoked bacon, vine-ripened tomatoes and cheddar  11
BABY KALE SALAD  Toasted almonds, dried cranberries, herb vinaigrette  11
VINE-RIPEPED TOMATO SALAD  Basil, herb vinaigrette, fresh mozzarella  13
THE WEDGE  Iceberg, bacon, tomatoes, bleu cheese  11
CLASSIC CAESAR SALAD  Parmesan cheese and rustic croutons  11

ENTRÉE SALADS
CUMBERLAND SALAD  Crispy chicken, roasted pecans, avocado, campari tomatoes, hickory smoked bacon, buttermilk ranch  16
STEAK SALAD  Seared filet, avocado, bleu cheese, vine-ripened tomatoes, bacon, Dijon vinaigrette  22
AHİ TUNA SALAD  Seared rare, artisan greens, avocado, mango, Asian vinaigrette  21

STEAKS & PRIME RIB
RIBEYE STEAK  14 oz.  37
NEW YORK STRIP STEAK  16 oz.  37
BONE-IN “COWBOY CUT” RIBEYE STEAK  22 oz.  46
PRIME RIB OF BEEF  Aged and slow roasted - Regular cut 12 oz.  32 / Extra cut 16 oz.  37

FILET MIGNON
STEAK AU POIVRE  Filet medallions finished in a peppercorn and brandy cream demi glace. With garlic whipped potatoes and broccoli  35
COFFEE-CURED  Cured in our signature blend 10 oz.  40
CENTER CUT  Petite cut  35 / Regular cut  39
THE LEGENDARY  Our signature 12 oz. cut  43
MEDALLION TRIO  Bleu Cheese Encrusted, Au Poivre and Béarnaise  37

ACCOMPANIMENTS FOR FILETS AND STEAKS:
Bleu Cheese Encrusted  3 / Chimichurri, Mushroom Madeira, Béarnaise* or Au Poivre sauce  3 / Oscar style: Lump crab, asparagus with Béarnaise* sauce  11

All of our steaks are cut in-house and seasoned with our special seasoning blend, grilled on a 1,600° Montague broiler. We do not recommend, and will respectfully not guarantee any meat ordered “medium well” or above. Served with your choice of Au Gratin Potatoes, Garlic Whipped Potatoes, Parmesan Fries or our One Pound Baked Potato.

SEAFOOD
FEATURED FISH  Selections change daily MKT.
JUMBO FRIED SHRIMP  Rémoulade, cocktail sauce and parmesan fries  28
PAN-ROASTED COLD WATER SALMON  Garlic whipped potatoes and broccoli. Szechuan style or lemon buerre blanc  29
“HONG KONG STYLE” SEA BASS  Steamed with sweet sesame soy sauce, sautéed spinach and toasted sesame seeds  38
AHİ TUNA  Pan-seared with soy ginger sherry sauce and sautéed spinach  30

SPECIALTIES
FAMOUS STEAK & BISCUITS  Our signature specialty. Seared filet on homemade biscuits, and served with parmesan fries  19
FRENCH DIP  Thinly sliced on a toasted baguette with horseradish. Served with parmesan fries  20
STACKED CHEESEBURGER  Two seared patties, pickles, onion and cheeses. Served with parmesan fries  16
STEAKHOUSE BURGER  Gruyère, caramelized onions, Thousand Island dressing, Served with parmesan fries  16
WILD MUSHROOM MEATLOAF  Madeira sauce, garlic whipped potatoes and broccoli  22
BISTRO CHICKEN  Panko-crusted, parmesan cheese, lemon caper sauce, with garlic whipped potatoes and broccoli  22
CRISPY CHICKEN SANDWICH  Gruyère, arugula, tomato, lemon aioli. Served with parmesan fries  16

SIDES  ALL 7
AU GRATIN POTATOES  BROCCOLI  CARAMELIZED ONION WHIPPED POTATOES  CREAMED SPINACH
GARLIC WHIPPED POTATOES  PARMESAN FRIES  ONE POUND BAKED POTATO  SAUTÉED ASPARAGUS
SEASONAL VEGETABLE  SMOKED GOUDA MAC & CHEESE  WILD MUSHROOMS

*These items may be cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify your server of any food allergies. An 18% gratuity will be added to parties of seven or more. However, gratuity is up to your discretion.
### RED WINES CONTINUED...

**OTHER INTERESTING REDS**
- **THE SEEKER MALBEC** – Mendoza, Argentina  10/35
- **INDIA INK BY KULETO** – Napa Valley  12/43
- **TILIA MALBEC** – Mendoza, Argentina  31
- **CHATEAU STE. MICHELLE SYRAH** – Columbia Valley  39
- **MELVILLE SYRAH** – Sta. Rita Hills  50
- **MOLLYDOOKER “THE BOXER”** – McLaren Vale, Australia  50
- **8 YEARS IN THE DESERT BY ORIN SWIFT** – California  50
- **ABSTRACT BY ORIN SWIFT** – California  55
- **MOLLYDOOKER “BLUE EYED BOY” SHIRAZ** – McLaren Vale, Australia  70
- **THE PRISONER** – Napa Valley  75
- **MOLLYDOOKER “ENCHANTED PATH” SHIRAZ** – McLaren Vale, Australia  125

### WHITES

**CHAMPAGNE & SPARKLING**
- **LA MARCA PROSECCO** – DOC Vento  10/35
- **LUCIEN ALBRECT BRUT ROSÉ** – AOC Cremant d’Alsace  12/43
- **ARGYLE BRUT** – Willamette Valley, Oregon  14/51
- **DUVAL-LEROY** – Reims, France  65
- **MOËT & CHANDON BRUT IMPERIAL** – Reims, France  85
- **VEUVE CLICQUOT YELLOW LABEL** – Reims, France  100
- **DOM PERIGNON BRUT** – France  195

**CHARDONNAY**
- **GRAYSON CELLARS** – California  9/31
- **ST. FRANCIS** – Sonoma County  11/39
- **WENTE “MORNING FOG”** – Livermore Valley  35
- **LINCOURT “STEEL”** – Sta. Rita Hills  40
- **NEWTON “SKYSIDE”** – North Coast  45
- **CHALK HILL** – Sonoma Coast  47
- **GARY FARRELL** – Russian River Valley  50
- **ZD** – California  50
- **ROMBAUER** – Napa Valley  65
- **PATZ & HALL ESTATE** – Sonoma Coast  65
- **RAYMEY** – Russian River Valley  65
- **CAKEBREAD CELLARS** – Napa Valley  70
- **FLOWERS** – Sonoma Coast  75
- **CHALK HILL ESTATE BOTTLED** – Chalk Hill  95
- **KISTLER LES NOISETIERS** – Sonoma Coast  105

**SAUVIGNON BLANC**
- **CLIFFORD BAY** – Marlborough, New Zealand  9/31
- **CRAYG RANGE** – Martinborough, New Zealand  12/43
- **ROTH ESTATE** – Sonoma County  39
- **CHALK HILL ESTATE BOTTLED** – Chalk Hill  40
- **CAKEBREAD CELLARS** – Napa Valley  50
- **MERRY EDWARDS** – Russian River Valley  65

**OTHER WHITES & ROSÉ**
- **CHATEAU ST. MICHELLE RIESLING** – Columbia Valley  9/31
- **ST. FRANCIS RIESLING** – Sonoma County  11/39
- **DOM PERIGNON BRUT** – Reims, France  95
- **DOM PERIGNON BRUT** – Reims, France  65
- **DOM PERIGNON BRUT** – Reims, France  100
- **DOM PERIGNON BRUT** – Reims, France  195

### SAUVIGNON BLANC
- **CLIFFORD BAY** – Marlborough, New Zealand  9/31
- **CRAYG RANGE** – Martinborough, New Zealand  12/43
- **ROTH ESTATE** – Sonoma County  39
- **CHALK HILL ESTATE BOTTLED** – Chalk Hill  40
- **CAKEBREAD CELLARS** – Napa Valley  50
- **MERRY EDWARDS** – Russian River Valley  65

### OTHER WHITES & ROSÉ
- **CHATEAU ST. MICHELLE RIESLING** – Columbia Valley  9/31
- **ST. FRANCIS RIESLING** – Sonoma County  11/39
- **DOM PERIGNON BRUT** – Reims, France  95
- **DOM PERIGNON BRUT** – Reims, France  65
- **DOM PERIGNON BRUT** – Reims, France  100
- **DOM PERIGNON BRUT** – Reims, France  195

### ZINFANDEL
- **SALDO** – California  13/47
- **BERAN** – Sonoma County  43
- **SEGHEZIO** – Sonoma Coast  45
- **KLINKER BRICK “OLD VINE”** – Lodi, California  47
- **FROG’S LEAP** – Napa Valley  48
- **GREEN & RED CHILES CANYON** – Napa Valley  48
- **ROBERT BAILE VINEYARDS “BLACK CHICKEN”** – Napa Valley  66

### ZINFANDEL
- **SALDO** – California  13/47
- **BERAN** – Sonoma County  43
- **SEGHEZIO** – Sonoma Coast  45
- **KLINKER BRICK “OLD VINE”** – Lodi, California  47
- **FROG’S LEAP** – Napa Valley  48
- **GREEN & RED CHILES CANYON** – Napa Valley  48
- **ROBERT BAILE VINEYARDS “BLACK CHICKEN”** – Napa Valley  66
CLASSIC AMERICAN COCKTAILS

THE ROCKEFELLER MARTINI  12
Grey Goose Vodka or Bombay Sapphire Gin
Dry Vermouth : Olives

SIGNATURE MARTINI  12
Belvedere Vodka : Blue Cheese Jalapeño Olive
Rosemary

THE MATADOR  10
El Mayor Blanco : Lime : Honey

LEMON DROP MOJITO  11
Wheatley Vodka : St~Germain : Mint : Pineapple

PROSECCO SPRITZER  12
Sparkling Wine : St~Germain : Lemon

THE DRAPER  11
Bulleit Rye : Blood Orange : Honey
Orange Bitters

PRICKLY PEAR  11
Corzo Anejo : La Poire : Blood Orange
Sage

THE BRITISH ARE COMING  11
Belvedere : Earl Grey Tea
Blackberry : Basil

AMERICAN MULE  10
Templeton Rye Whiskey : Mint : Lime
Fever Tree Ginger Beer

ANGEL’S REVENGE  12
Angel’s Envy Bourbon : Disaronno
Candied Cherry

COGNAC & BRANDY

REMY MARTIN VSOP  14
GERMAIN-ROBIN “SELECT BARREL XO”  32
REMY MARTIN XO  52

AFTER DINNER COCKTAILS

MINT DAISY  10
Stolichnaya Vanil : Crème De Cacao
Crème De Menthe

A SHOT IN THE DARK  10
Espresso : Stolichnaya Vanil : Frangelico

LADY GODIVA  10
Hubbard & Cravens Ethiopian Blend
Grand Marnier : Godiva Dark Liquor

THE CLASSIC  10
Hubbard & Cravens Ethiopian Blend : Frangelico
Bailey’s : Kahlúa

DESSERTS

CHOCOLATE FUDGE CAKE  9
With fudge and vanilla ice cream

CRÈME BRÛLÉE  9
Rich, creamy vanilla bean custard with a
caramelized sugar crust and berries

CARROT CAKE  11
Triple-layered, vanilla bean cream cheese icing
with chopped pecans and caramel

CHEF’S SELECTION  AQ
Seasonal favorite recommended tableside

PORTS & WINE

SANDEMAN “FOUNDER’S RESERVE”  8
COCKBURN’S SPECIAL RESERVE  9
SANDEMAN’S 20 YR.  13
GRAHAMS 30 YR. TAWNY  26